

# CHICKEN IN BACON GRAVY

F EASY

Last Modified: 05/10/2016

PREP: 30 Min  
COOK: 1 Hr 30 Min  
STOVETOP

CHICKEN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Chicken (Bone in - Skinless) (Thighs, Drumsticks or Mixed)	
2	Strips	Thick Sliced Bacon	1/4" Lardons
3	Tbsp	Vegetable Oil	Divided
1	Large	Yellow Onion	Chopped
2	Stalks	Celery	Chopped
2	Whole	Carrots (Peeled)	Chopped
3	Tbsp	Vegetable Oil	Divided
2	Tbsp	All Purpose Flour	
2 +	Cups	Chicken Stock (Swanson)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	Recipe:	Breads - Twenty Minute Sour Cream Biscuits	
AND / OR			
1	Recipe:	Vegetables - Mashed Whipped Potatoes	

## PREPARATION

<b>FACTOID</b>	This is incredibly GOOD! I enjoyed this on a weekend (6/6/1987) trip to Sainte Mere Eglise in Normandy. I went up to visit the D-Day Beaches. WHAT A PARTY! Easily recognized as an American, I paid for NOTHING the entire time I was there! A French couple I met in a sidewalk cafe, invited me to spend the night at their home since there were no hotel rooms available. This was the evening meal their chef had prepared.
<b>FACTOID</b>	<b>A MIREPOIX IS:</b> (French) Contains 50% chopped Onion, 25% chopped Celery and 25% chopped Carrots. You will see the term often - Pronounced: mere pwah. It is also sometimes referred to as "the holy trinity" in Cajun and Creole cooking.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Dutch Oven & Lid
<b>PREP</b>	<b>DISH</b> 1) Cut the Bacon Strips into 1/4" wide Lardons and set them aside. 2) Chop the Onion and set it aside 3) Chop the Carrots and add them on top of the Onions, 4) Chop the Celery and add them on top of the Onions.
<b>1</b>	In a dutch oven over medium heat, cook the Bacon in 2 tablespoons of Vegetable Oil until crisp. Remove and set aside to cool, reserving the Bacon Fat in the pot. Crumble the cooled Bacon.
<b>2</b>	Meanwhile, using dry hands with paper towels between your fingers, pull off the skin from the Chicken and discard it. Cut off any large pieces of fat. Sprinkle the Chicken on all sides liberally with Salt and Pepper.
<b>3</b>	Brown the Chicken over medium high heat in the dutch oven. Remove the Chicken and set it aside. Add in the remaining tablespoon of Vegetable Oil (if necessary) leaving the rendered Bacon fat in the dutch oven.

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<b>4</b>	Lower the heat to medium and cook the Mirepoix (Carrots, Celery and Onions) until they are tender and fragrant. Sprinkle the top liberally with Flour to make the Roux and cook it for at least 2 minutes while stirring constantly (no more dry Flour visible).
<b>5</b>	Deglaze the dutch oven with the Chicken Stock while scraping the bottom. Sprinkle in the Crumbled Bacon and, In a single layer, add back in the Chicken Pieces. Pour enough additional Chicken Stock to bring the liquid about half way up the sides of the Chicken (you are braising here - NOT boiling), about 1 to 2 cups more.
<b>6</b>	Cook while covered, over low heat for 45 minutes and then uncovered for 15 minutes more. If the sauce is not thick enough, let it reduce uncovered for a while longer.
<b>SERVE</b>	On individual dinner plates, place either a Biscuit, split in half (Recipe: Breads - Twenty Minute Sour Cream Biscuits) or a Mashed Potato Recipe of your choice (Recipe: Vegetables - Mashed Whipped Potatoes). Using a slotted spoon, place two pieces of Chicken on top. Adjust the seasoning of the remaining Sauce if necessary, then pour the Sauce generously over the Chicken and any accompanying Vegetables, etc. and serve while hot.